

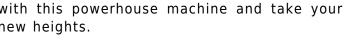
Butler Super-automatic Coffee Machine with steam wand for 100 cups per day

Rs. 194400 Rs. | 180,000 (GST Extra)

Introducing the Cookkart Butler Super-automatic Coffee Machine with steam wand, a powerhouse for coffee enthusiasts and businesses alike. This cutting-edge machine is designed to brew up to 100 cups of rich, flavorful coffee per day, ensuring a seamless coffee-making experience. With its super-automatic functionality, it effortlessly grinds, tamps, brews, and froths milk with the included steam wand, delivering barista-quality beverages at the touch of a button.

Say goodbye to long queues and inconsistent coffee quality -Cookkart Butler Super-automatic Coffee guarantees speed, precision, and exceptional taste every time. Whether you're running a bustling café, restaurant, or office pantry, this high-performance machine is the perfect addition to elevate your coffee service to the next level.

Invest in the Cookkart Butler Super-automatic Coffee Machine today and witness a revolution in coffee brewing that will leave your customers coming back for more. Elevate your business with this powerhouse machine and take your coffee game to new heights.





Adjustable height of coffee spout: 80~165mm Advised daily output : 100 cups Beans hopper capacity : 1200g

Dimensions in MM (WxDxH) : 410 x 500 x 580 mm

: 2L Drain water tray capacity

Electricals : 220V/50Hz Ground coffee container capacity: 70 portions

Machine Weight : 17 kg

Model : Italia TurboSteam Pro : 19 Bar (2 Thermo blocks) Pump Pressure

Rated Input Power : 1500-1700 W Water Tank Capacity : 8 L + Tap Water

Application





- 1. Dessert Buffets: Chocolate fountain machines are commonly used to create eye-catching dessert buffets at events and gatherings, allowing guests to dip various treats in cascading melted chocolate.
- **2. Wedding Receptions:** They are a popular addition to wedding receptions, where guests can enjoy dipping items like strawberries, marshmallows, and pretzels in rich, flowing chocolate.
- **3. Birthday Parties:** Chocolate fountains are a hit at birthday parties, providing a fun and interactive dessert experience for both kids and adults.
- **4. Corporate Events:** They are used at corporate events, trade shows, and product launches to add a touch of sophistication and indulgence to the catering.
- **5. Fundraisers and Charity Galas:** Chocolate fountains are also featured at fundraisers and charity galas to entice donors and guests with a luxurious and delectable treat.

Features

- 1. Adjustable Temperature Control: Chocolate fountain machines often come with adjustable temperature controls to maintain the chocolate at the desired consistency and prevent burning.
- **2. Tiered Fountain Design:** They feature a tiered fountain design, allowing the melted chocolate to flow down multiple levels, creating an enticing visual display.
- **3. Dipping Accessories:** Many machines come with dipping accessories such as skewers or forks for guests to use for dipping various treats into the chocolate.
- **4. Easy Assembly and Disassembly:** They are designed for easy setup and disassembly, making it convenient for caterers and event planners to transport and operate the fountain.
- **5. Easy to Clean:** Chocolate fountain machines are typically designed for easy cleaning, with removable parts that can be washed, ensuring that they can be used repeatedly for various events.